



BLUEFISH RIVER TAVERN



DINNER MENU



RAW BAR

CEVICHE ✂

CHEF'S DAILY SELECTION OF FRESH SEAFOOD MARINATED IN CITRUS, CILANTRO, PEPPERS, ONIONS, CORN TORTILLA CHIPS **\$13**

SEAFOOD TOWER ✂

INCLUDES CEVICHE, 10 BRT OYSTERS, 6 SHRIMP, 10 LITTLENECK CLAMS **\$80**

SERVED WITH HOUSEMADE COCKTAIL SAUCE & LEMON

LITTLENECKS \$2.50

BRT OYSTERS \$3 ✂

SHRIMP COCKTAIL \$4

APPETIZERS

TRIP DIP ✂

HOMEMADE SALSA, GUACAMOLE, QUESO SERVED WITH CRISPY TORTILLA CHIPS **\$14**

STREET CORN NACHOS ✂

CORN TORTILLA CHIPS LOADED WITH MOZZARELLA, CHEDDAR & QUESO FRESCO, PICKLED ONIONS, GRILLED CORN SALSA, BLACK OLIVES **\$14**

*ADD CHICKEN \$6, CHILI \$5, GUACAMOLE \$4, QUESO \$3

MUSSELS (GF AVAILABLE)

P.E.I. MUSSELS SAUTEED WITH SHALLOTS, CHERRY TOMATOES IN CILANTRO COCONUT CREAM SAUCE, GRILLED FOCACCIA **\$16**

DRAGON WINGS ✂

SMOKED DRY RUBBED CHICKEN WINGS, MANGO & HABANERO GLAZE, CILANTRO & LIME CREMA (BONELESS AVAILABLE) **\$15**

STEAK & CHEESE EGG ROLLS

DICED BEEF TENDERLOIN, SAUTEED ONIONS, PEPPERS, MOZZARELLA CHEESE & FONTINA CHEESE ROLLED IN WONTON WRAPS, FRIED GOLDEN BROWN, SERVED WITH SRIRACHA AIOLI **\$16**

CALAMARI ✂

ARUGULA, PINEAPPLE, CHILES, SPICY LIME AIOLI **\$16**

MUSHROOM CROSTINI (GF AVAILABLE)

LOCAL FORAGED MUSHROOMS SAUTEED WITH CAMELIZED SHALLOTS, FRESH HERBS & GARLIC BUTTER ON BOURSIN CHEESE SMEARED CROSTINI, SHAVED FONTINA CHEESE, TRUFFLE OIL, BALSAMIC REDUCTION, FRESH DILL **\$16**

BAKED OYSTERS ✂

BAKED OYSTERS WITH BACON, TOMATO & GARLIC BUTTER CRUMBS **\$18**

COCONUT SHRIMP ✂

COCONUT CRUSTED SHRIMP FRIED GOLDEN BROWN SERVED WITH SWEET CHILI GLAZE **\$18**

CRAB CAKES

PAN SEARED CRAB CAKES SERVED WITH MANGO & CUCUMBER SALSA, ARUGULA, SRIRACHA AIOLI **\$20**

SCALLOPS & BACON ✂

CRISPY BACON WRAPPED SCALLOPS DRIZZLED WITH HOT HONEY **\$20**

SALADS

*ADD GRILLED SALMON \$12, STEAK TIPS \$12, GRILLED SHRIMP \$10, GRILLED CHICKEN \$8, SEARED SCALLOPS \$MKT

CAESAR (GF AVAILABLE)

ROMAINE HEARTS, CROUTONS, GRATED PARMESAN CHEESE, HOUSEMADE CAESAR DRESSING, WHITE ANCHOVIES **\$13**

FARMER'S CHOICE (GF AVAILABLE)

LOCAL MIXED GREENS, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, BERMUDA ONION, SHAVED CARROTS, CROUTONS, WHITE BALSAMIC **\$13**

PEACH ✂

MIXED GREENS, GRILLED PEACHES, CANDIED WALNUTS, DRIED CRANBERRIES, MUSHROOMS, ONIONS, PISTACHIOS, GOAT CHEESE, HONEY BALSAMIC VINAIGRETTE **\$15**

WEDGE ✂

ICEBERG WEDGE WITH BERMUDA ONIONS, CHERRY TOMATOES, BACON CRUMBS, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING, BALSAMIC GLAZE **\$15**

HEIRLOOM & BURRATA (GF AVAILABLE)

BABY ARUGULA, HEIRLOOM TOMATOES, BERMUDA ONIONS, BASIL VINAIGRETTE, BURRATA CHEESE, FOCACCIA TOAST, BALSAMIC PEARLS **\$16**

STREET CORN ✂

GRILLED CORN, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, PICKLED ONIONS, SHREDDED LETTUCE, AVOCADO, BELL PEPPERS, QUESO FRESCO, POBLANO & AVOCADO RANCH, TORTILLA STRIPS **\$16**

SOUPS

CLAM CHOWDER ✂ CUP \$8 | CROCK \$10

CHILI ✂ CUP \$8 | CROCK \$10

ITALIAN SAUSAGE TORTELLINI CUP \$7 | CROCK \$9

FRENCH ONION (GF AVAILABLE) CROCK \$10

DINNER ENTREES

BRT BURGER (GF AVAILABLE)

CHARGRILLED, HAND PACKED, GROUND CHUCK, SIRLOIN & SHORT RIB, BIB LETTUCE, VINE RIPENED TOMATOES, CARAMELIZED BALSAMIC RED ONIONS, HOUSE BRINED PICKLES, CHOICE OF CHEESE, BUTTER TOASTED BRIOCHE BUN **\$19**

MAC & CHEESE (GF AVAILABLE)

CONCHIGLIE PASTA TOSSED IN FIVE CHEESE BECHAMEL SAUCE BAKED WITH PANKO BREADCRUMBS **\$19**

*ADD BUFFALO CHICKEN \$8, GRILLED SHRIMP \$10

FETTUCCINI PRIMAVERA (GF AVAILABLE)

JULIENNED ZUCCHINI, SUMMER SQUASH, ONIONS & PEPPERS, WILD MUSHROOMS, TOMATOES & GARLIC TOSSED IN WHITE WINE GARLIC SAUCE **\$22**

SMOKED BBQ RIBS ✂

HOUSE SMOKED HALF RACK OF ST. LOUIS STYLE RIBS GLAZED WITH BRT BBQ SAUCE, SERVED WITH HAND CUT ONION RINGS, COLE SLAW, GARLIC MASHED POTATOES **\$24**

FISH & CHIPS ✂

FRIED HADDOCK, HAND CUT FRIES, HOUSE COLESLAW, TARTAR SAUCE **\$25**

FRIED CHICKEN ✂

BUTTERMILK FRIED CHICKEN WITH ROASTED GARLIC MASHED POTATOES, GRAVY & HOT HONEY GLAZED CARROTS **\$25**

STATLER CHICKEN ✂

PAN ROASTED CRISPY SKIN STATLER CHICKEN BREAST SERVED WITH GARLIC MASHED POTATOES & GREEN BEANS, FINISHED WITH PAN JUS **\$28**

BRT STEAK TIPS ✂

GRILLED HOUSE MARINATED STEAK TIPS, ROASTED GARLIC MASHED POTATOES, GREEN BEANS **\$29**

BRT BBQ PLATE ✂

HOUSE SMOKED 1/3 RACK OF ST. LOUIS STYLE RIBS GLAZED WITH BRT BBQ SAUCE, THREE BRT STEAK TIPS, SERVED WITH HAND CUT ONION RINGS, COLE SLAW, GARLIC MASHED POTATOES **\$30**

*ADD BBQ CHICKEN \$6

BAKED HADDOCK (GF AVAILABLE)

LOCAL HADDOCK FILLET BAKED WITH HERBED PANKO BREADCRUMBS, MUSHROOM RISOTTO, GREEN BEANS, LEMON CAPER BEURRE BLANC **\$30**

SHRIMP NDUJA (GF AVAILABLE)

SHRIMP SAUTEED WITH TOMATOES & MUSHROOMS IN NDUJA GARLIC BUTTER SAUCE OVER FETTUCCINI, TOPPED WITH PARMESAN CHEESE **\$30**

SALMON (GF AVAILABLE)

PAN ROASTED CRISPY SKIN SALMON TOPPED WITH MANGO & CUCUMBER SALSA, SERVED WITH JASMINE RICE & BOK CHOY, DRIZZLED WITH SWEET SOY GLAZE **\$33**

BRAZILIAN FISH STEW "MOQUECA" (GF AVAILABLE)

SHRIMP, SALMON, SWORDFISH, HADDOCK, MUSSELS & CLAMS SAUTEED IN TOMATO & COCONUT CREAM SAUCE OVER CILANTRO & LIME JASMINE RICE, GRILLED FOCACCIA **\$34**

SWORDFISH ✂

GRILLED SWORDFISH STEAK, KEWPIE, DILL & LEMON AIOLI, PINEAPPLE & CASHEW FRIED RICE, BRUSSELS SPROUTS **\$34**

STEAK FRITES ✂

GRILLED SLICED SIRLOIN STEAK, HAND CUT PARMESAN TRUFFLE FRIES, GRILLED BROCCOLINI, CHIMICHURRI **\$36**

PORK CHOP ✂

GRILLED 14 oz. BONE-IN PORK CHOP TOPPED WITH PEACH, BACON & ONION JAM, SERVED WITH CREAMY CHEESE POLENTA & GREEN BEANS **\$36**

SEARED SCALLOPS ✂

PAN ROASTED SEA SCALLOPS SERVED OVER ROASTED TOMATO & PESTO RISOTTO, BRUSSELS SPROUTS **\$38**

FILET AU POIVRE ✂

GRILLED PEPPER CRUSTED 8 oz. CENTER CUT FILET MIGNON FINISHED WITH COGNAC CREAM SAUCE, SERVED WITH MUSHROOM RISOTTO AND BROCCOLINI **\$45**

CHEF'S DAILY PRIME SELECTION

DAILY FEATURED PRIME STEAK, PORK OR SEAFOOD PREPARED A LA CARTE ***GARLIC BUTTER, AU POIVRE, RED WINE REDUCTION*** **\$MKT**

✂ GLUTEN FREE. GLUTEN FREE BUN, PASTA & FLATBREAD AVAILABLE. PLEASE NOTE BLUEFISH RIVER TAVERN IS A GLUTEN SENSITIVE FACILITY. HOWEVER, GLUTEN ITEMS ARE ALSO PREPARED IN THE KITCHEN.

CONSUMING RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS MEATS, EGGS OR SHELLFISH, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. PEANUT PRODUCT MAY BE USED IN SOME OF OUR DAILY SPECIALS.

CHEESE

MARINARA SAUCE, MOZZARELLA CHEESE \$14

ROASTED VEGGIE

MARINARA SAUCE, WILD MUSHROOMS, TOMATOES, GARLIC, ONIONS, PEPPERS, SPINACH, MOZZARELLA CHEESE \$16

PEPPERONI

MARINARA SAUCE, PEPPERONI, HOT HONEY, HERBED RICOTTA, MOZZARELLA \$17

BURRATA

GARLIC OIL, ARUGULA, BURRATA, RAINBOW CHERRY TOMATOES, MOZZARELLA, BASIL, BALSAMIC PEARLS \$18

PROSCIUTTO

PARMESAN CREAM, PROSCIUTTO, FIG JAM, ARUGULA, MOZZARELLA, BASLAMIC REDUCTION \$18

BBQ CHICKEN

SMOKED BBQ CHICKEN, CARAMELIZED RED ONIONS, BACON, BBQ SAUCE, MOZZARELLA \$18

SHRIMP SCAMPI

GARLIC BUTTER, SAUTEED SHRIMP, MUSHROOMS, TOMATOES, SCALLIONS, MOZZARELLA CHEESE, SHAVED PARMESAN \$18

SAUSAGE

MARINARA SAUCE, SPICY SAUSAGE, SAUTEED PEPPERS & ONIONS, MOZZARELLA CHEESE \$18

*GLUTEN FREE CRUST AVAILABLE \$2

SIDES

KIDS MENU

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| HOUSE FRIES ✂ | \$6 |
| BRUSSELS SPROUTS ✂ | \$6 |
| BROCCOLINI ✂ | \$6 |
| ASPARAGUS ✂ | \$6 |
| GARLIC MASHED POTATOES ✂ | \$7 |
| SWEET POTATO FRIES ✂ | \$7 |
| SAUTEED SPINACH ✂ | \$7 |
| TRUFFLE FRIES ✂ | \$8 |
| MUSHROOM RISOTTO ✂ | \$8 |
| DRUNKEN MUSHROOMS ✂ | \$8 |

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| PASTA W/ BUTTER OR MARINARA (GF AVAILABLE) | \$8 |
| GRILLED CHEESE (GF AVAILABLE) | \$8 |
| CHICKEN FINGERS ✂ | \$10 |
| MAC & CHEESE (GF AVAILABLE) | \$10 |
| CHEESE PIZZA (GF AVAILABLE) | \$12 |
| FISH NUGGETS & CHIPS ✂ | \$12 |
| CHEESEBURGER (GF AVAILABLE) | \$13 |
| STEAK TIPS ✂ | \$15 |

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